



**GROUP MENU**  
**EXECUTIVE CHEF JOEL OTT**



[ahernhotel.com](http://ahernhotel.com)



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**PIZZA PARTY \$34 per person**

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**APPETIZER**

**LITTLE GEM CAESAR**

Crisp lettuce, Romano cheese, garlic and focaccia croutons

**ENTRÉE**

*(Served Family-Style)*

**NY-STYLE HAND TOSSED PIZZA**

Variety of toppings baked in our wood fire oven  
and finished with roasted garlic butter

**JUMBO CHICKEN WINGS AND TENDERS**

House marinated and seved with a variety of dipping sauces  
(Honey mustard, buffalo, smokey BBQ, ranch and buttermilk gorgonzola)

**SMASH SLIDERS**

Caramelized onions, sharp cheddar, applewood  
smoked bacon, lettuce and tomato

**DESSERT**

Chef's selection of gelato, cookies and brownies

20% gratuity will be added for parties of 5 or more. \*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



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**SLICE OF OTTIMO \$52 per person**

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**CHEESY STUFFED CRUSTS**  
Mozzarella stuffed pizza dough,  
served with house marinara sauce

**APPETIZER**

**ROASTED BEET SALAD**  
Yellow and red beets, red wine vinaigrette,  
ubriaco cheese and toasted pistachio

*or*

**FRENCH ONION SOUP**  
Rich beef broth, caramelized onion,  
crostini and gruyere cheese

**ENTRÉE**

**CHICKEN PARM**  
Crispy fried chicken, melted mozzarella cheese  
and house marinara with house pasta

*or*

**\*OTTIMO DUROC PORKCHOP**  
Herb-crusted and pan-seared with cremini mushrooms,  
hot cherry peppers, confit cherry tomatoes and wilted spinach

*or*

**\*MEDITERRANEAN BRANZINO**  
Sautéed cherry tomatoes, olives & zucchini,  
lemon and fine olive oil

**DESSERT**

Seasonal cheesecake with mango compote  
and white chocolate ganache

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**CHEF'S TASTING \$68 per person**

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**APPETIZER**

**TOMATO AND BURRATA SALAD**

Marinated tomatoes, balsamic and fig dressing  
and sliced prosciutto di parma

**PASTA**

**FRESHLY MADE RIGATONI**

Roasted Italian sausage  
and pink basil tomato sauce

**ENTRÉE**

**\*SCOTTISH SALMON**

Sicilian style sautéed spinach  
with pine nuts and rasins

*or*

**\*BOROLO SHORT RIBS**

Served with baby carrots & roasted garlic mashed  
potatoes and red wine reduction

*or*

**LEMON MASCARPONE CHICKEN**

Served with wild mushroom rice pilaf, baby carrots  
and lemony mascarpone sauce

**DESSERT**

Tres leche tiramisu, marsala sabayon, espresso crème

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**BREAKFAST GROUP MENU**  
**EXECUTIVE CHEF JOEL OTT**



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**SUNRISE SMILE \$25 per person**

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**FAMILY STYLE**

**ASSORTED PASTRIES**

Freshly made pastries crafted by our bakers

**SEASONAL FRUIT PLATTER**

Our seasonal selection of fresh fruit and berries

**SCRAMBLED EGGS**

**BACON, SAUSAGE AND BREAKFAST POTATOES**

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**MORNING GLORY \$35 per person**

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**FAMILY STYLE**

**ASSORTED PASTRIES**

Freshly made pastries crafted by our bakers

**INDIVIDUAL YOGURT PARFAITS**

Strawberry jam, honey yogurt, fresh berries and granola

**CHICKEN & WAFFLES**

Spicy chicken thighs, bacon and chive waffle and hot honey

**FARMER'S BENEDICT**

English muffin, wild mushrooms, avocado, broccolini, cherry tomatoes, poached eggs and hollandaise sauce

**HAM STEAK & SCRAMBLED EGGS**

Tender cured maple ham steaks and eggs

**BACON, SAUSAGE AND BREAKFAST POTATOES**

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**DAY DREAMER \$45 per person**

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**FAMILY STYLE**

**ASSORTED PASTRIES**

Freshly made pastries crafted by our bakers

**SMOKED SALMON PLATTER**

Salt cured Atlantic salmon, red onions, tomatoes, capers, cream cheese, lemon wedges and bagels

**SEASONAL FRUIT PLATTER**

Our seasonal selection of fresh fruit and berries

**CHICKEN & WAFFLES**

Spicy chicken thighs, bacon and chive waffle and hot honey

**ITALIAN CRAB HASH**

Yellow squash, zucchini, cherry tomatoes, peppers, potatoes and lump crab

**STEAK & SCRAMBLED EGGS**

Two Rivers chophouse roasted sliced steak & eggs

**BACON, SAUSAGE AND BREAKFAST POTATOES**

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